

SUMMER PEACH ICE TEA

By Kimberli Washington, Public Information Office



Ingredients:

- 2 tablespoons loose leaf black tea or 4 teabags
- 2 ripe peaches, sliced
- 1 cup sugar
- 9 cups water

Directions:

- Start by making a simple syrup. Bring sugar, 1 cup water and sliced peaches to a boil in a small sauce pan. Lower heat and start to stir and crush peaches with a wooden spoon.
- Once sugar has dissolved, cover and remove from heat. Let mixture sit for about 30 minutes.
- Using a large pot or tea maker, brew tea leaves or tea bags with 8 cups of water (about 4-5 minutes depending on desired taste).
- Once brewed, strain leaves or remove tea bags and pour into a pitcher. Refrigerate until cool.
- Once syrup is done, strain peaches and pour mixture into a bottle or container. Use excess peaches as garnish (optional).
- To serve, fill glasses with ice and left over sliced peaches (optional garnish). Pour a little syrup first and then fill the rest of the glass with tea. Add more syrup to desired taste.
- Enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.